

## Level 2 Award in Food Safety for Manufacturing Sample Questions

1. Which of the following is an example of good practice?
  - A Storing cleaning chemicals with dry foods in lockable cupboards
  - B Using out-of-date food immediately
  - C Clearly labeling unfit food and separating it from fit food
  - D Leaving spillages of dry food to be cleared up later
  
2. Which of the following will destroy most food poisoning bacteria?
  - A Washing with water
  - B Rapid cooling
  - C Freezing
  - D Heat processing
  
3. Which of the following are most likely to help spread bacteria around the food processing area?
  - A Table legs and dirty dishcloths
  - B Dirty wiping cloths and cutting boards
  - C Cutlery and dry storage shelves
  - D Hands and wooden floors
  
4. Which of the following are most likely to cause physical contamination from packaging?
  - A Jewellery
  - B Glass
  - C Screws and nails
  - D String
  
5. Toxins increase the risk of food poisoning because:
  - A they multiply (grow) in food
  - B they cannot be destroyed by sterilisation
  - C some are heat resistant
  - D they form spores at high temperatures

6. Which of the following high-risk food deliveries should be accepted?
- A Deliveries above 8°C
  - B Deliveries below 5°C
  - C Deliveries which are unwrapped in open boxes
  - D Deliveries in soiled packaging
7. Which of the following is an example of poor manufacturing practice?
- A Storing chilled food below 3°C
  - B Storing open cans of fruit in the chiller
  - C Rotating stock so the oldest stocks are used first
  - D Checking the display temperature on a chiller every time it is used
8. It is critical to wash your hands after:
- A handling ready-to-eat food
  - B putting on protective clothing
  - C handling packaging soiled with bird droppings
  - D having a drink
9. What should a food handler **first** do if there are several flies in a food preparation area?
- A Use a fly spray to kill them immediately
  - B Open the door to let them out
  - C Tell his/her supervisor immediately
  - D Call in the environmental health practitioner (officer)
10. Which of the following equipment should always be disinfected **before** use?
- A A baking tray
  - B Storage racking
  - C A chopping board
  - D The inside of an oven